Final Cook Temp			Hot Holding					Cool Down					
Date	Food Item	Final Cook Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Corrective Actions	Method	Initial Time/Temp	Time @ 70ºF	Time @ 41ºF	Corrective Actions	Initials

Weekly Manager Review	
Date	
Initials	

Hot foods must be held at 140ºF or above. Hot food temperatures will be monitored and documented every 2 hours.
CA: I f temperature drops below 140ºF within 2 hours, the product may be rapidly reheated to 165ºF once. Otherwise, discard.
Potentially hazardous foods must be cooled to 70ºF within the first 2 hours and from 70ºF to 41ºF within 4 more hours.
CA: If product does not reach 70ºF within 2 hours, rapidly reheat to 165ºF once, and start cool down again. If product does not reach 41ºF within 4 more hours, discard.